

(AT)

PUBLICATION NUMBER : 11018701
PUBLICATION DATE : 26-01-99

APPLICATION DATE : 03-07-97
APPLICATION NUMBER : 09177923

APPLICANT : FUJI SEITO KK;

INVENTOR : OKUDA KINJI;

INT.CL. : A23L 1/10 A23L 1/10 A23L 1/03

TITLE : IMPROVEMENT AND/OR AGING-PREVENTION OF STARCH-CONTAINING FOOD

ABSTRACT : PROBLEM TO BE SOLVED: To obtain an improving and aging-preventing agent capable of retarding the time for hardening a rice cake when preserving, improving an operation efficiency because of easiness of releasing from a vessel and providing refrigeration resistance to the rice cake by allowing the rice cake to include trehalose and an amino acid.

SOLUTION: Trehalose, an amino acid such as glycine and alanine, and further preferably a sucrose fatty acid ester are included in starch-containing food, especially a rice cake when producing the starch-containing food in the method for improvement and/or aging-prevention of the starch-containing food. Preferably, the starch-containing food is refrigerated to carry out the improvement and/or aging-prevention of the rice cake such as a flattened rice cake, a rice cake wrapped in an oak leaf, a rice cake stuffed with sweetened bean jam, a grass rice cake, a bean paste rice cake wrapped in a cherry leaf, a boiled and pounded cake made from rice powder, a kneaded product of glutinous rice flour, white sugar and millet jelly, and a dumpling.

COPYRIGHT: (C)1999,JPO